

2010 Peirson Meyer  
Chardonnay  
Charles Heintz Vineyard  
Sonoma Coast

A perennial favorite, the 2010 Heintz does not disappoint. The nose brings warm aromas of fig, apricot preserves, almond and hazelnut, along with its classic gun barrel minerality. This wine enjoys time in the glass to express its many layers that can range from light floral notes to hints of truffles. The mouthfeel on the 2010 is particularly refined compared to some past vintages. Richness yields to elegance and finesse that entertains the palate with a creamy texture and vibrant acidity.



Artwork by Yasuhiro Esaki

Production Notes

- Winemaker - Robbie Meyer
- Production: 400 cases
- Sonoma Coast Appellation
- Harvested in October 2010
- Barrel Fermented
- Wild Yeast Fermentation
- 98% Malolactic Fermentation
- 50% New French Oak
- Barrel Aged 15 Months (sur lees)
- Bottled in January 2012
- \$55 per bottle

*Review by Antonio Galloni*

*The Wine Advocate - April 2013*

*The 2010 Chardonnay Charles Heintz Vineyard positively bristles with energy and pure class. A wine of total nuance and delineation, the Heintz stands out for its crystalline energy and finesse. Ripe pears, white flowers, spices and crushed rocks linger on the flinty yet oily finish. This is a fabulous showing from Alan Peirson and Robbie Meyer. Anticipated maturity: 2013-2016. - 93 pts.*